

# SAUSAGE PRODUCT MANUFACTURE METHOD

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**Abstract of RU2166854**  
 meat industry. SUBSTANCE: method involves preparing farce; introducing protein emulsion in amount of 15-20 wt.% of farce; forming; providing thermal treatment; cooling. Protein emulsion is prepared from pork skin, which is subjected to grinding and held in reactor in 3-5% edible salt solution at temperature of 50 C at continuous mixing process. Protein emulsion enriches product with proteins in easily assimilated form. EFFECT: simplified method and provision for obtaining sausage products with improved organoleptical properties. 2 ex